

## 4-Layer Persimmon Spice Cake

by Rodney Carr

2 boxes yellow cake mix  
2 cups persimmon pulp  
1 tsp. ginger  
1 cup crushed wild pecans

Eggs & oil required on cake mix box  
2 tsp. vanilla  
2 tsp. cinnamon

### Frosting:

16 oz. cream cheese (softened)  
½ cup soft oleo  
2 cups orange slices

2 lb. powdered sugar  
1 tsp. vanilla



Puree persimmon pulp until smooth.  
In a large bowl, mix eggs, oil, vanilla, and persimmon pulp.  
Mix thoroughly. Add cake mixes and other dry ingredients.  
Mix well and pour batter into 4 round cake pans.  
Bake according to cake mix package time and temperature.  
Allow cake to cool before removing from pans.

**Frosting:** Mix softened cream cheese and powdered sugar.  
Blend in soft oleo and vanilla.  
Blend mixture until smooth and spreadable.  
Apply to cake layers generously.  
Sprinkle with crushed pecans and garnish with orange slices.